

# Smoked Hazy IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.1 kg (35.5%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (32.3%)	80 %	3
Grain	Viking Pale Ale malt	0.7 kg (22.6%)	80 %	5
Grain	Carahell	0.25 kg (8.1%)	77 %	26
Grain	Acid Malt	0.05 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.3 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	0 min	4.3 %
Dry Hop	Oktawia	100 g	5 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Verdant IPA	Ale	Slant	100 ml	Lallemand
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min
Other	Witamina C	2 g	Bottling	---